

PROJECT TITLE : SAVOURY
PERIOD COVERED : MARCH 17 - APRIL 16, 1981
WRITTEN BY : Ghiste-P. (PAG)

Production of Reaction Flavours

Two flavours were produced by non-enzymatic browning reaction (Maillard reaction) under the following conditions :

	Flavour * HCl-37/2	Flavour ** HCl-37/3
Initial amino acid composition	Standard Hydrolysis HCl (6N)	Standard Hydrolysis HCl (6N)
pH of reaction	7.0	8.0
Neutralizing agent	NH ₄ OH	NH ₄ OH
Sugar	glucose	glucose
Percentage of reaction (%)	55	55
Temperature of reaction (°C)	140	90
Time of reaction (hr)	72	140

* Reproduction of HCl-35/1 (1)

** The final pH-values of the flavour mixture of the aqueous reaction are acidic (pH between 3 and 4). Trial HCl-37/3 was carried out in order to determine the influence of the pH on flavourings.

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Panel Evaluation

At the present time our greatest problem is the evaluation of the product of the Maillard reaction.

Following discussions with PME - LEAF DEPARTMENT (2, 3, 4) trials should be conducted as follows :

- a) 100% LTR + flavour = Italian treated Burley.
- b) Greek treated Burley + flavour = US Burley treated.

REFERENCES

- (1) Ghiste-P. Monthly Report, January 1981, p. 8.
- (2) Letter from PME-LD to Schulthess-D., March 10, 1981.
- (3) Letter from Ghiste-P. to PME-LD, April 7, 1981.
- (4) Letter from PME-LD to Ghiste-P., April 14, 1981.



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